

ETHICAWINES

earth, heart, hands.



Teruzzi



Isola Bianca
Vernaccia di San Gimignano
DOCG

REGION

Tuscany

VARIETY

100% Vernaccia di San Gimignano

The vinification process includes grape skin maceration in press for one night, soft pressing the day after harvest, cold settling of the must, alcoholic fermentation at a controlled temperature of 16C in stainless steel.

TASTING NOTES

Fruited and mineral notes typical of this variety. The taste is pleasant and complex, with an excellent balance between acidity, structure and persistency.

FOOD PAIRINGS

Perfect for aperitifs, crustacea, raw fish, white meats and fresh cheeses, as well as with vegetables based first courses.